The Fanny Talbot

Lunch Menu

Sourdough bread, salted beurre noisette £4.50

To Start

Poached Salmon
Horseradish creme fraiche, beetroot

Isle of Wight Tomato (v)
Basil pesto, Pant-Ys-Gawn goats cheese

Pork Belly
Spiced N'duja hispi cabbage, apple puree

Cornish Mackerel
Xo butter sauce, cucumber, sesame

To Follow

Fillet of Stone Bass
Leek, haricot beans, coastal herbs, fennel beurre blanc

Braised Lamb Shoulder
Celeriac, potato pave, onion, lamb sauce

Roasted Chicken
Wild mushroom, sweetcorn, potato rosti, chicken jus

Cauliflower (v)
Aubergine sambal, cous cous, feta

Side Dishes

Triple Cooked Chips £5.50 Roasted Carrots £5.00 Tenderstem Broccoli £5.00

To Finish

Dark Chocolate Cremeux
Raspberry, honeycomb

Vanilla Cheesecake
Mango, passion fruit, lime

Warm Banana Loaf
Milk ice cream, barti ddu butterscotch sauce, pecan

Welsh Artisan Cheeses
Quince jelly, farmhouse crackers
£3.00 supplement or £12.00 as an additional fourth course

3 courses £40
2 course £30

Please notify a member of the team if you have any food allergies or intolerances. A discretionary 10% Service charge will be added to your bill